



M E N U



MENU

TWG Tea invites you to savour our passionately innovative tea-infused cuisine at any time of the day. Everything on our menu is made entirely by hand daily, using only the purest and most natural gourmet ingredients. To showcase our collection of fine harvest teas and exclusive blends, we infuse tea into each recipe as a most precious ingredient, to impart a unique flavour, toy with your taste buds and tantalize your palate, to bring you back, time and again, to the joys of the tea table.



BREAKFAST

BREAKFAST SET MENUS

CLASSIC £13

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Choice of 2 Croissants or Chocolate Croissants, or 2 Scones or Muffins.
Served with TWG Tea jelly and whipped cream.

* Supplement for teas over £7

GOURMAND £31

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Choice of Eggs Benedict or Farmhouse Eggs or Cheese & Mushroom Omelette
- Pâtisserie from our trolley

* Supplement for teas over £7

SIGNATURE £35

- Hot or iced tea*
- Freshly squeezed Apple or Orange juice
- Choice of 2 Croissants or Chocolate Croissants, or 2 Scones or Muffins.
Served with TWG Tea jelly and whipped cream.
- Choice of Eggs Benedict or Farmhouse Eggs or Cheese & Mushroom Omelette
- Choice of 3 Macarons

* Supplement for teas over £7



EGGS A LA CARTE

EGGS BENEDICT £16.5

Toasted artisanal muffins topped with two poached freerange eggs served with porcini hollandaise sauce and a choice of truffle mushroom duxelle, turkey ham or smoked salmon accompanied by a mesclun salad tossed in an 1837 Black Tea infused vinaigrette.

FARMHOUSE EGGS £16.5

A lavish assortment of scrambled eggs, Scottish smoked salmon and veal sausage accompanied by roasted cherry tomatoes infused with Riviera Tea, sautéed mushrooms and Canadian style baked beans with fried onions, veal bacon and maple syrup.

CHEESE & MUSHROOM OMELETTE £16.5

Omelette with sautéed button mushrooms, shiitake and Emmental cheese, served with tomato sauce and mesclun salad tossed in an 1837 Green Tea infused vinaigrette.



Eggs Benedict

ALL-DAY DINING

SOUPS

SOUP OF THE DAY £8

Please ask your waiter for today's special creation.

MUSHROOM SOUP £8

Infused with Pu-Erh 2000.



Lobster Avocado Timbale



Grilled Chicken Salad

SALADS & COLD DISHES

SMOKED SALMON & SHRIMP SALAD £16.5

Scottish smoked salmon and poached shrimp accompanied by a romaine lettuce and fennel salad elegantly garnished with cucumber Tzatziki, avocado and cherry tomatoes tossed in a Tokyo-Singapore Tea infused dressing.

LOBSTER AVOCADO TIMBALE £21.5

Chilled lobster and avocado timbale seasoned with a spicy citrus and honey dressing, accompanied by artisanal pickles and a spinach salad drizzled with a Love Me Tea infused vinaigrette.

TIGER PRAWN SALAD £16.5

Pan-seared tiger prawns accompanied by coleslaw in a spicy oriental dressing and a garden salad, served with strawberries, mango and grapefruit in a Strawberry Tea infused vinaigrette.

GRILLED CHICKEN SALAD £15

Opulent butter lettuce salad garnished with grilled Chermoula chicken, warm beef pastrami and breaded soft boiled egg, accompanied by heirloom tomatoes, avocado and Comté cheese sprinkled with freshly ground Purple Buds Tea and spices.

PASTA

GENMAICHA MUSHROOM LINGUINE £18

Linguine pasta tossed with sautéed mushroom in a light garlic and cream sauce, accompanied by wilted spinach, roasted asparagus and a soft cooked egg topped with Genmaicha furikake.

POLPETTE BEEF MEATBALL TAGLIATELLE £21

Crispy Sicilian style beef meatballs in a tomato sauce accompanied by Imperial Lapsang Souchong infused tagliatelle, served with parmesan cheese and fresh basil.

TIGER PRAWN SQUID INK SPAGHETTI £23

Squid ink spaghetti tossed in a garlic and butter emulsion with clams accompanied with pan-seared baby octopus, tiger prawns infused with Earl Grey Gentleman and a confit of bell peppers.



Tiger Prawn Squid Ink Spaghetti

MEAT

BEEF BURGER £21

Prime cut beef patty served on an artisanal bun with lettuce, tomato and Comté cheese and tomato ketchup accompanied by a mesclun salad drizzled with 1837 Green Tea infused vinaigrette and served with truffled Matcha matchstick potatoes.

CHÂTEAUBRIANT STEAK & GREEN PEPPERCORN SAUCE £33

Surrey farm bred beef steak served with a green peppercorn sauce, accompanied by mesclun salad drizzled with an 1837 Green Tea infused vinaigrette and truffled Matcha skinny fries.

ROASTED NORFOLK BLACK CHICKEN £21

Daily roasted whole chicken infused with Lavender Valley Tea, served with sautéed potatoes and a chasseur sauce.
**Please indicate your choice of thigh or breast, subject to availability.*



Beef Burger



Norwegian Salmon & Matcha Beurre Blanc



Brixham Scallops & Lobster Sauce

FISH

BRIXHAM SCALLOPS & LOBSTER SAUCE £27.5

Pan-seared freshly shucked scallops in a lobster emulsion accompanied by crushed potatoes infused with Green of Fujian Tea and seaweed butter, served with an assortment of garden vegetables.

NORWEGIAN SALMON & MATCHA BEURRE BLANC £23

Norwegian salmon caramelised with teriyaki sauce accompanied by coconut ginger rice, steamed edamame, sautéed oyster mushrooms and served with a Matcha beurre blanc sauce.

PAN-SEARED WILD HALIBUT £31.5

Pan-seared halibut loin served with Asian Gremolata, accompanied with crushed potatoes with chilli oil, wilted baby spinach and a ginger butter emulsion with Gyokuro Samurai tea leaves.

SIDE DISHES

- Garden salad tossed in 1837 Green Tea infused vinaigrette. £6
- Plate of matchstick potatoes drizzled with white Alba truffle oil and Matcha salt. £6

CROQUES & SANDWICHES



Club Sandwich

CROQUE SALMON£14.5

Warm toasted sandwich with smoked salmon, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

CROQUE MONSIEUR£14.5

Warm toasted sandwich with beef pastrami, French Comté cheese and an 1837 Black Tea infused béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

TRUFFLE CROQUE£14.5

Warm toasted sandwich with roasted Portobello mushroom and duxelle with an Emperor Pu-Erh infused white truffle béchamel sauce, accompanied by a delicate green salad and house vinaigrette.

CLUB SANDWICH£19

Toasted bread with slow-cooked chicken breast layered with fried egg and warm pastrami , Roma tomatoes and lettuce chiffonade in a Pommery grain mustard mayonnaise sauce, accompanied by a delicate green salad and 1837 Green Tea infused vinaigrette.
(Option of truffled matchstick potatoes instead of garden salad, £3 supplement applies)

LOBSTER & PRAWN CLUB£24

Toasted bread with tiger prawn and lobster chunks coated with a Thai basil and lemongrass mayonnaise, layered with lettuce chiffonade and Roma tomatoes accompanied by a delicate green salad tossed in an 1837 Green Tea infused vinaigrette.
(Option of truffled matchstick potatoes instead of garden salad, £3 supplement applies)

TEA TIME

From 2pm to 6pm

FINGER SANDWICHES

Assortment of 5 finger sandwiches:£20

- Norwegian salmon and smoked salmon rillette infused with Pai Mu Tan, served with guacamole and pepper coulis.
- Toasted milk bun garnished with chilled lobster chunks, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
- Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Malt bread and smoked salmon with creamy Moroccan Mint Tea infused cucumber.
- Duck rillette infused with Miraculous Mandarin Tea and onion pickles on toasted bread.

TEA TIME SET MENUS

1837£10.5

- Hot or iced tea*
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley **

* Supplement for teas over £7
** £3 supplement for Pâtisserie

CHIC£25

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Duck rillette infused with Miraculous Mandarin Tea and onion pickles on toasted bread.
 - Toasted milk bun garnished with chilled lobster chunks, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
 - Warm toasted sandwich with roasted portobello, mushroom duxelle and white truffle béchamel sauce infused with Emperor Pu-Erh.
- Choice of 2 freshly baked Muffins or Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley **

* Supplement for teas over £7
** £3 supplement for Pâtisserie



Parisian Tea Set

FORTUNE£29

- Hot or iced tea*
- Choice of Croque Monsieur, Croque Salmon or Truffle Croque.
- Choice of 2 Muffins or Scones served with TWG Tea jelly and whipped cream, or a Pâtisserie from our trolley **
- A choice of 3 TWG Tea macarons.

* Supplement for teas over £7
** £3 supplement for Pâtisserie

PARISIAN (serves 2)£50

- Hot or iced tea*
- Assortment of finger sandwiches:
 - Duck rillette infused with Miraculous Mandarin Tea and onion pickles on toasted bread.
 - Toasted milk bun garnished with chilled lobster chunks, sriracha mayonnaise, pickled vegetables and Genmaicha furikake.
 - Norwegian salmon and smoked salmon rillette infused with Pai Mu Tan, served with guacamole and pepper coulis.
 - Malt bread and smoked salmon with creamy Moroccan Mint Tea infused cucumber.
- Choice of Croque Monsieur, Croque Salmon or Truffle Croque.
- Choice of 2 sets of Muffins or Scones served with TWG Tea jelly and whipped cream, or 2 Pâtisseries from our trolley **

* Supplement for teas over £7
** £3 supplement for Pâtisserie

DESSERTS

TWG Tea desserts are entirely conceived, crafted and delivered by hand to ensure the very finest quality to our customers. Created as ethereal desires, these gastronomic images are as delicious as they are fleeting, to bring you back, time and again, to the tea table, nostalgic of moments past...

BAIN DE ROSE TART £9

Raspberry ganache infused with Bain de Roses Tea accompanied by mascarpone and Chantilly cream and rose served with a scoop of Sakura! Sakura! Tea sorbet and red fruit.

CHOCOLATE MOELLEUX £9

Rich chocolate moelleux served with a scoop of Matcha ice cream.

TARTE TATIN £9

Upside-down tart of stewed apples, served with a scoop of Vanilla Bourbon Tea ice cream and an unctuous caramel coulis.

CHOCOLATE TRUFFLE TART £9

A luxurious dark truffle chocolate tart topped with a scoop of Earl Grey Fortune & Chocolate ice cream and served with Vanilla Bourbon Tea infused chocolate crumble.

CHEESECAKE £9

Baked cheesecake with blackcurrant marmalade and red fruit confit served with a scoop of 1837 Black Tea sorbet.

FROM THE TROLLEY..... £7

Choose from our trolley of tea-infused patisseries, conceived and crafted fresh daily.

VIENNOISERIES

Served with TWG Tea jelly and whipped cream.

- Madeleines with Earl Grey Fortune, 3pcs £3.5
- Financiers, 3pcs £3.5
- Muffins, 2pcs £3.5
- Scones, 2pcs £3.5
- Croissant, 2pcs £3.5
- Chocolate Croissant, 2pcs £3.5
- Cinnamon Roll, 2pcs £3.5

MACARONS

TWG Tea's renowned crispy almond biscuit with a soft centre. Infused with our signature teas, TWG Tea has transformed the macaron into a uniquely memorable confection.

£1.80 each



1837 Black Tea
& Blackcurrant



Napoleon Tea
& Caramel



Earl Grey Fortune
& Chocolate



Grand Wedding Tea,
Passion Fruit
& Coconut



Vanilla Bourbon Tea
& Blackcurrant



Matcha



Pink Garden Tea
& Lychee



Silver Moon Tea
& Strawberry



Lemon Bush Tea



Bain de Roses Tea



Number 12 Tea
& Tiramisu

TEA ICE CREAMS & TEA SORBETS

Handmade from only the finest and freshest natural ingredients, TWG Tea ice creams & sorbets are all uniquely infused with our teas. Choose from the selection below:

TEA ICE CREAMS

WHITE NIGHT JASMINE TEA

Rare Yin Zhen white tea with sweet jasmine.

CRÈME BRÛLÉE TEA

Green tea with red fruits and crème brûlée.

MATCHA GREEN TEA

Precious powdered Japanese green tea.

SINGAPORE BREAKFAST TEA

Blend of green tea, black tea, vanilla & spice.

CAMELOT TEA

Black tea with rare hazelnut & cornflowers.

EARL GREY FORTUNE

India black tea, reminiscent of wild flowers & honey.

LONGEVITY TEA

White tea with coconut puree and white chocolate.

NAPOLEON TEA

Black tea with caramelised macadamia nuts.

NUMBER 12 TEA

Black tea with tiramisu.

VANILLA BOURBON TEA

Red tea blended with aromatic vanilla bean.

TIMELESS TEA

Black tea with a bouquet of hibiscus & berries.

NAPOLEON TEA

Black tea with a hint of vanilla and sweet French spices.

TEA SORBETS

SAKURA! SAKURA! TEA

Sakura blossoms, green tea & red berries.

SILVER MOON TEA

Green tea accented with a wild berry bouquet.

1837 BLACK TEA

Black tea with ripe berries, anise & caramel.

FRUIT MOUNTAIN TEA

Black tea with an ecstasy of golden Asian fruits.

Single scoop **£3.75**

Choice of 2 scoops **£5.5**

Choice of 3 scoops **£7.5**



1837 Black Tea Sorbet

BEVERAGES

FRESHLY SQUEEZED JUICES

- APPLE £5
- ORANGE £5

WATER

- SPARKLING WATER
- SAN PELLEGRINO (50CL/75CL) £3.75/£5
- STILL WATER
- ACQUA PANNA (50CL/75CL) £3.75/£5

TEA COCKTAIL

- PRESTIGE £10.5
- Sparkling white wine cocktail infused with Red Chai Tea.

TEA MOCKTAILS

- DULCET ROSE £7
- Mocktail of lychee juice and Bain de Roses Tea.
- SUNRISE £7
- Mocktail of carrot and orange juice, mango purée and Genmaicha.
- SUMMER ROUGE £7
- Mocktail of raspberry purée, yuzu juice and Eternal Summer Tea.
- TEA SHAKE £7
- TWG Tea Milkshake with any Tea Ice Cream or Tea Sorbet from our Dessert Menu.

WINES

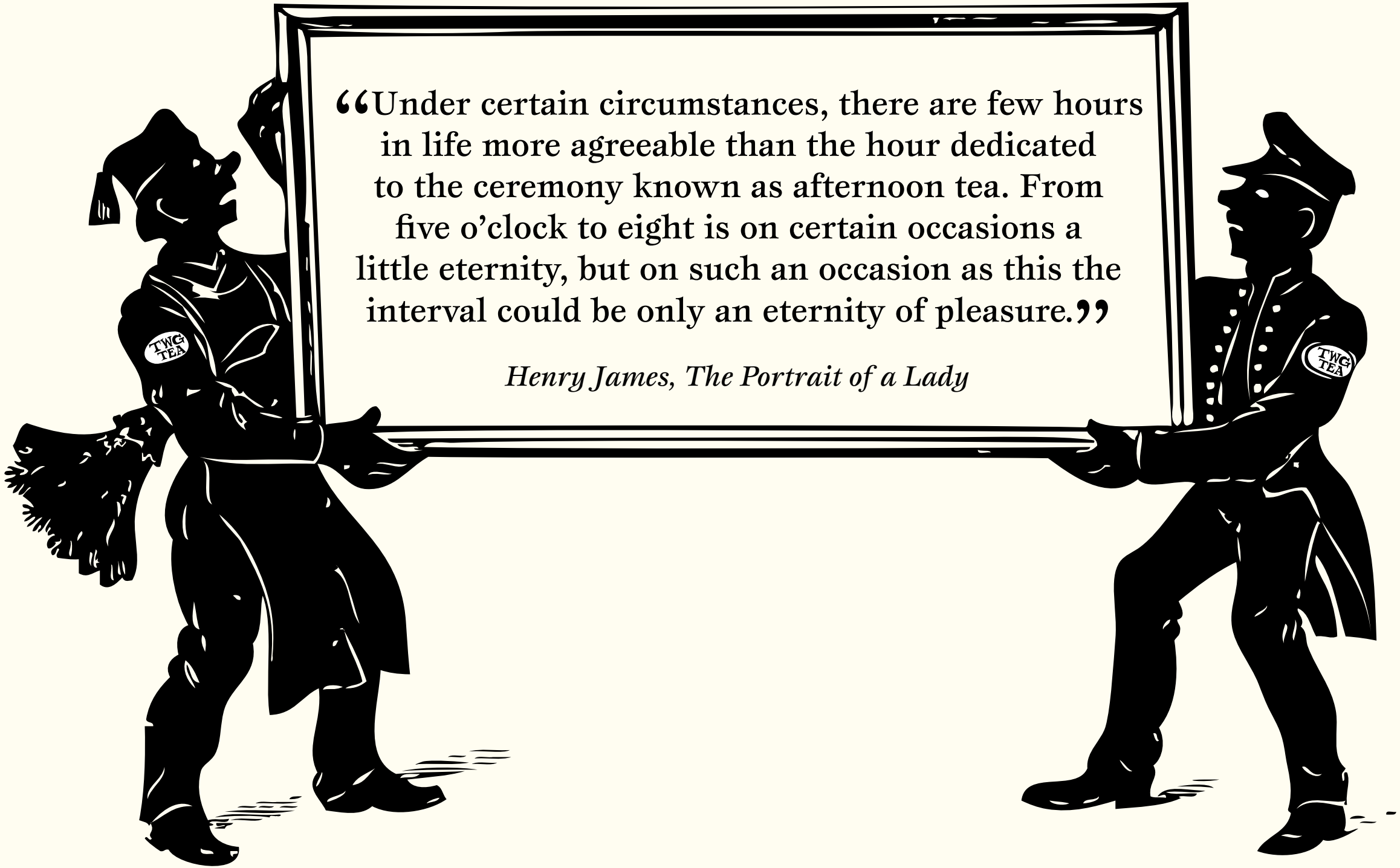
- SAINT DESIR SAUVIGNON BLANC 2016 Glass, £7.95
- Bottle, £35
- SAINT DESIR PINOT NOIR 2016 Glass, £7.95
- Bottle, £35

CHAMPAGNES

- TAITTINGER BRUT RESERVE NV Glass, £13.5
- 750ml, £75



Dulcet Rose Mocktail



“Under certain circumstances, there are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea. From five o’clock to eight is on certain occasions a little eternity, but on such an occasion as this the interval could be only an eternity of pleasure.”

Henry James, The Portrait of a Lady



THE WORLD OF TWG TEA

TWG Tea, the finest luxury tea brand in the world, was established in Singapore and celebrates the year 1837 when the island became a trading post for teas, spices and fine epicurean products. TWG Tea, which stands for The Wellbeing Group, was founded in 2008 as a luxury concept that incorporates unique and original retail Boutiques, exquisite Tea Salons and an international distribution network to professionals.

Committed to offering teas directly from source gardens, TWG Tea's collection – the largest in the world – numbers well over 800 different whole-leaf teas, including single estate fine harvests from every tea producing country and exclusive hand crafted tea blends. Internationally recognised as a true innovator with the creation of new varieties of tea every season in collaboration with the world's most renowned gardens, TWG Tea also offers timeless tea accessories and delicate tea-infused gourmet sweets.

At the forefront of tea gastronomy, TWG Tea draws from its vast collection to conceive sweet and savoury dishes which incorporate our signature teas as a most precious ingredient, to introduce a whole new world of taste sensations and flavours to gourmands and tea lovers when they dine at our Tea Salons. With breakfast, brunch, lunch, afternoon tea and dinner specialties, as well as chic tea beverages and cocktails, tea is woven into every aspect of the meal - an unmistakable nuance that deliciously enhances every dish.

Welcome to the world of TWG Tea!

www.TWGTea.com

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